

LA PIU BELLE

ROSÉ 2022

VARIETIES

79% Cabernet Sauvignon, 9% Cabernet Franc, 7% Syrah, 5% Carmenere.

ORIGIN

Millahue, Cachapoal Valley.

SOIL

Deep, porous decomposed granitic soil with good drainage.

CLIMATE

Temperate Mediterranean climate with a marine influence which moderates maximum temperatures.

AGING

1 month in used French oak barrels (11% of the wine).

TASTING NOTES

In 2022, we began harvesting in late February so the expression of each variety and its contributions to this blend are unique. The Cabernet Sauvignon provides structure and elegance with red fruit while the Carmenère lends the wine body, spicy notes and black fruit. Meanwhile, the Syrah contributes floral notes and blue hues and the Cabernet Franc rounds off the blend with its fine minerality and pronounced acidity.

La Piu Belle Rosé reveals the character of our Barroir, barrels toasted with millennial oak from the Millahue Valley, which give the wine yellow and white hues. Notes of peaches, apricots, passionfruit and mango come through on the palate. And on the nose, white roses add the finishing touch to this rosé experience.

Food pairing: Toast with smoked salmon, Ricotta cheese and olive oil. Poached lobster with beurre blanc and steamed vegetables. Paella.

Serving temperature: 10°C - 12°C.

